

What Is Claimed:

1. A marking or engraving means applied over the external surface of meats in general and resulting product, in which the marking or engraving means (1), automated (A) or manual, engrave (4) in low or high relief over at least one of the external surfaces (S) of meat (2) of any kind, in any physical state and at any temperature, coming or not from preparing stages (E).

2. The marking or engraving means according to claim 1, in which the equipment (A) are provided with devices (3) producing calories or rays with appropriate intensity, regulated preferably by PLC, with or without sensor monitoring (R) to recognize the kind of meat to be marked, its texture and grammage, besides controlling printing tones, shapes, statements, figures and further information, forming engravings (4) in low or high relief.

3. The marking or engraving means according to claim 1, in which marking or printing can be done by means of devices (3) applying laser rays, which wavelengths are obtained by different components (gas, crystal, liquid, chemical reaction, etc.), being said rays previously regulated by PLC.

4. The marking or engraving means according to claim 1, in which the marking or engraving means can be made by devices (3) such as a hyper-heated metal head by means of resistance's or equivalent, with the production of calories regulated to mark the meat (2) surface (S) as soon as getting close or touching it, engraving (4) in low or high relief.

5. The resulting product according to claim 1, in which the meat (2) is obtained in parts (2a), pieces/cubes (2b), slices (2c), milled portions (hamburgers, meatballs) (2d), sausages (2e) and/or any other form.

6. The resulting product according to claim 1, in which the meat (2) is of any kind or origin (bovine, swine, poultry, fish, buffaloes, filled in natural and/or artificial tripes and other kinds).

5 7. The resulting product according to claim 1, in which the meat (2) enters the marking or engraving (4) equipment (A) under various physical states and temperatures (raw - refrigerated or frozen -, baked, fried, cured, dried, smoke-dried, etc.).

8. The resulting product according to claim 1, in which the meat (2) enters the marking or engraving (4) equipment (A) seasoned or not.

10 9. The resulting product according to claim 1, in which the meat (2) contains marks (4) in low or high relief reproducing logos (L) on the external surface (S).

10. The resulting product according to claim 1, in which the meat (2) contains marks (4) in low or high relief reproducing technical information (T) on the external surface (S).

15 11. The resulting product according to claim 1, in which the meat (2) contains marks (4) in low or high relief which may be recognized visually and/or by touch.